



## DINNER

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### SMALL PLATES

<b>Volare sourdough, batch butter, Number 29 EVOO</b> . . . . .	7.5
<b>Oysters</b>	
Natural – sherry & shallot vinaigrette* . . . . .	
Tempura – sesame & soy, wasabi mayo . . . . .	4.5
Korean fried chicken, sweet & sour, peanuts, pickles* . . . . .	16
Warmed marinated olives, feta* . . . . .	10
Burrata, beetroot, pickled grapes, hazelnuts* . . . . .	24
Market fish ceviche, avocado, wakame, chilli nuts, nori* . . . . .	19
Scotch fillet carpaccio, pickled eggplant, wasabi, parmesan* . . . . .	18
Caprese salad; tomato buffalo bocconcini, caperberries, basil* . . . . .	17
Charcuterie plate, for two people. . . . .	38

### MAINS

<b>Pork fillet, guanciale, onion beignet, tamarind, bhel puri</b> . . . . .	38
<b>Market fish*</b> . . . . .	38
<b>Smoked potato ravioli, sage, brown butter, parmesan, almonds</b> . . . . .	26
<b>Scotch fillet, horseradish, raviolo, nori potato gratin, asparagus*</b> . . . . .	39
<b>Lamb rack, arancina, pea, beetroot*</b> . . . . .	39

<b>6-course Chef's Tasting Menu</b> . . . . .	85
<b>Optional wine pairings</b> . . . . .	50

*Available Thursday to Saturday*

### SIDES

<b>Shoe-string fries, parmesan, aioli</b> . . . . .	9
<b>Beef-dripping hasselback potatoes, truffle sour cream*</b> . . . . .	10
<b>Seasonal veges*</b> . . . . .	9
<b>Side salad*</b> . . . . .	9

*\*Meals can be made gluten free. Please specify any dietary requirements at time of order.*